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# Structural, Physicochemical, Rheological and Digestive Characteristics of Starchy Sources for Applications in Functional Foods

Guest Editor:

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## Message from the Guest Editor

Dear Colleagues,

Starch is the main biopolymeric constituent of the human diet. Isolated starch and starchy sources are typically used to impart desirable physicochemical, functional, and rheological characteristics to target starchy foodstuffs. With this in mind, and promoting novel healthy foods in terms of caloric control, insulin response and reduction of cardiovascular risks, the study of the structure–functionality relationship and/or the structure–digestibility relationship of starch and its derivatives is crucial. In this regard, this Special Issue aims to collect original contributions on the advances of starchy sources for the manufacture of functional foodstuffs.

Dr. Luis Arturo Bello Pérez Guest Editor







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## Message from the Editor-in-Chief

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